THE SALMON FLEET

North Pacific Waters Yielding Up Their Vast Wealth

BY FREDERIC J. HASKIN

Seattle, Wash., Aug. 22. 17 HILE the land of the strange, silent north is giving up millions in yellow treasure each year, its waters continue to yield wealth far in excess of the gold that is wrested from the reluctant earth. The red meat of the North Pacific salmon is as precious as the golden nuggets of the Klondike because it constitutes one of the principal items of the world's food supply The take of the last season represen 36,265,000 fish, and the pack reached the colossal figure of 126,304,000 pounds of food prepared for the table.

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Around the salmon there is the allpervading mystery of the north. It is born in fresh water and comes back to its birthplace to die. Beyond that little is known of its habits. How far it goes when it puts to sea, what it lives upon, and how long it remains away are questions that no man can answer. Great schools of them have been sighted in the ocean hundreds of miles from land, but when seen they were always headed toward the shore and fresh water. They are supposed to subsist upon ter. They are supposed to subsist upon vegetable matter, and their length of life is reckoned by various authorities to be all the way from four to eight vegets.

When they are grown they make for When they are grown they make for fresh water, traveling in such numbers that often the smaller streams are literally choked with them. They follow closely along the shore in the search for suitable spawning grounds. The male scoops out a little furrow in the sand with his nose, in which the female deposits her eggs, after which they are covered over and left to hatch. It is said that there is not room enough at the spawning grounds for one-twentieth of the fish to deposit their eggs, and that there is great waste from the crowding, the deposits of the early arrivals being disturbed again and again by the late comers. As soon as the female deposits the eggs her usefulness is ended, and she soon dies.

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The fish are caught at the mouths of the streams or as they ascend the same. The men in the employ of the different companies are separated into gangs and distributed over the territory they are to cover. They operate from stations, where there are small houses, in which they eat and sleep during the fishing senson. Sometimes a company will have as many as sixty men distributed among twenty of these stations, at distances reaching as far as fifty miles from the cannery. The same steamer that gathers up the fish from the stations delivers the food and supplies for the men.

A gentleman familiar with the differ-

A gentleman familiar with the different methods of catching the salmon said: "In gill net fishing two men are assigned to each boat. The nets commonly in use vary from 200 to 250 fathoms in length. These are carefully stored in the stern. One man rows and the other carefully pays out the net, which has a buoy attached to the end. The course is steered across the tide, and when the last of the netting is out another buoy holds if in place, when it is left to drift with the tide until the time arrives for hauling in the fish. It sometimes happens, when the run is heavy, that the net will have to be pulled in before it is half payed out. The process of gill-netting is the most simple of all."

"In seine fishing the nets are usually much longer, generally 800 or 1,000 fathoms in length, and often more. They are laid in the same way, being payed out over a roller in the stern of the boat, the rope having been first attached to a stout post on the beach. A wide circuit is then made, inclosing as much water as the length of the A gentleman familiar with the differ

boat, the rope having been first attached to a stout post on the beach. A wide circuit is then made, inclosing as much water as the length of the seine will allow. When the last end is landed the whole gang of men, often twenty or more, laborlously haul in, and when there is a good catch it is in the rear of it, while at the outer end there is pier where oceangoing steamers can tie up and load.

The concern, in describing the process, said: "The fish are brought in on scows during the evening. They are the cannery 10,000,000 transferred from the boats to convey-

By HON. CLARENCE S. DARROW.

warehouse in the rear of it, while at its heavy work, indeed. At some fisheries much hard work is avoided and the process greatly facilitated by the use of a steam launch in towing the seine and a steam winch for the hauling. During the latter case men in boats follow along the cork line to prevent the seine from snagging at the bottom. It is re
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"The n

A MESS OF SALMON

left to drain.

"The next step in the process is accomplished by placing the fish in pockets on a revolving drum, which carries them around to a series of rapidly moving circular knives, that divide the meat into choice cuts, just the size required to fill the cans then being used."

There are pine sets of these revolving steps of these revolving sets. London, Aug. 15.—In spite of all that the American finds new and strange in England, still the traveler soon discovers that the two countries are wonderfully alike. Of course, with the exaggerated egotism of all men and peoples, we are af first surprised to see how many of our customs, institutions and laws have been adopted here; on second thoughts we marvel to find how closely we really follow the footsteps and experiences of the English people. In no way do we find conditions more faithfully reproduced than in what is known as the "labor move-There are nine sets of these revolv-ing knives across the cannery, and it is remarkable to see them all running at once, some cutting for one sized can and some another. After the cutting 250 tidy young women pack the meat in the tins. Following a number of mithe tins. Following a number of minor processes, to insure perfect clean-liness, the cans are steamed for twenty-five minutes, and afterward submitted to a heat of 240 degrees Fahrenheit for an hour, which thoroughly cooks the meat and the bone.

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While I was preparing this article the following dispatch from Astoria, Ore, but dispatch f

HAULING IN THE

NETS.

ORIGINAL. FISHER FOLK.

lighted and the decaying fish destroyed

lighted and the decaying fish destroyed by fire."

All of these fish were destroyed as they entered the Columbia river. Among them were thousands of mature females hurrying to the spawning grounds to deposit their eggs. Every one intercepted meant a lessening of the progeny by many thousands. Considering the wholesale manner in which these valuable fish are taken before they can accomplish their habits of reproduction, it seems almost marvelous that the species has thus far escaped total annihilation. The law has been forced to protect them, but their destruction continues in the most ruthless manner.

less manner.

Mr. Howard M. Kutchin, special government agent, tells this instance of a trap so arranged that it obeyed the letter of the law, while in reality it violated and defeated the spirit of the same. The law says that obstructions must not be placed in the mouths of streams. To avoid this tre trap was set just outside the mouth and built diagonally outward from shore until it bestreams. To avoid this tre-trap was set just outside the mouth and built diagonally outward from shore until it became practically a fence, although it left a wide entrance to the stream on an approach from the opposite direction. The incoming salmon followed along the beach on which the trap was set, not leaving a course as a boatman would to get by it. They were as effectually prevented from entering the stream as if the trap had been built straight out from one shore to the other. The abuses of the trap system are varied. In many instances when there are enough fish on hand to run the cannery for the time being, the traps are still left open and the salmon crowd into them and are left there to fot. This is done to prevent the fish from getting into the traps of competitors further up stream.

The law also requires that every firm taking fish from the streams must take up the propagation of salmon and put back into the water ten minnows for every matured fish they catch. In compliance with this act one firm this year released 50,000,000 fry. There is no way of telling what becomes of these small fish. They have many enemies that lay in wait for them and it is doubtful if

of teling what becomes of these small fish. They have many enemies that lay in wait for them, and it is doubtful if one out of every ten of them lives to reach salt water, or to return at maturity to its birthplace. The difficulty of propagation, even if conducted with honest intentions, is that so little is known of he heights of this mysterious. known of he habits of this mysterious

The strange part of the situation is that although the salmon has been pursued and butchered in the most relent-less manner, it seems to utterly defy its enemies, human and otherwise, and to be equal to surviving the terrible slaughter to which it is being subjected. Every year there are more fishermen and more canneries, and yet the salmon come out of the deep in countless mil-lions, and run into the rivers, where sure doom awaits them. They have al-ready outlived prophecy. The mystery of their charmed life seems not within the province of man to understand.

"SOMEWHERE." (Book of the Royai Blue.)

Somewhere the roses are brave and red.
And apple blossoms are sweet and spread
A wistful perfume that scents the day
And clings to zephyrs that croon away
When night comes slowly and bids them
stay;
A wondrous fragrance the blossoms bear—
And wouldn't you like to be there?

Somewhere the meadows are stretching green,
As clear as jewels, and soft and clean,
With dandelions in spangled show
That nod to you when the breezes blow;
Somewhere the meadows—but don't you

The tone and tang of the bracing air, And wouldn't you like to be there?

Somewhere there reaches a country road, With crickets chanting a twilight ode, And blending branches to paint a shade Where moonbeams glimmer and gleam and fade, And will-o'-the-wisps in the distance wade: Somewhere the fireflies flash and flare— And wouldn't you like to be there?

Somewhere-you know it; oh, who but holds
A memory that his heart enfolds—
A memory of the leaning trees
And soothing song of the honey bees
And all of the boy-day melodies!
Somewhere you lived in it all—some-

where— And wouldn't you like to be there?

Why Mr. Dickson Quit.

(New York Press.)

Senator Hoar used to be shaved by a colored barber of the name of Dickson whenever he went to Boston. One morning he opened a conversation by saying:
"I believe you are a member of the African church in — street?" can church in — street?"
"No, sah; not at all, sah." was the reply, made with much dignity.
"Ah, I thought you were when I was

here last."

"But not dis yeah, sah."

"Ah, have you resigned?"

"Well, sah, it was dis way: I jined dat church en good faith and de fust yeah I give \$10 to ds the stated gospel, en all de church people calls me Brudder Dickson.' De second yeah ma bizness fell off, en I give \$5: en all de church people dey call me 'Mister Dickson.' Do dis razzer huht yo'. sah?"

yo', sah?'
"Not at all; it is very easy."
"Thank yo', sah; well, de third yeah I
feel so pohly dat I don' give nuthin' 't
all fur preachin', en all de church people
dey pass me by en say 'dat old niggah
Dickson.' After dat I quit 'em."

more faithfully reproduced than in what is known as the "labor movement" of both nations. To determine what America will be tomorrow it is a good plan to see what England is today. Both in England and America the labor question in some form overshadows all other topics. It does this because fundamentally the labor question is the question of democracy of the rights of the many against the long usurped privileges of the few. The whole trades unions movement of America has followd in the wake of the English lead. The history of labor organizations in the United States, with all of their trials and tribulations, their victories and defeats, is but a faithful copy of the tempestuous struggles of

ment of Soft hair and the several Explanation of the processing and some form over the labor question in some form over the part of their proclams and the part of their proclams are not to say that all trades unionists are considered in the labor question in the labor